



**Claremont Restaurant Week
January 16-29, 2017**

**DINNER MENU 1
(\$22.00 per person plus tax)**

**antipasto/ appetizer
choice of**

caprese

sliced Roma tomatoes, fresh mozzarella, extra virgin olive oil, fresh basil.

carciofini fritti

lightly fried artichoke hearts served with tomatoes, fresh greens topped with goat cheese and.

**secondi/main course
choice of**

bombolotti norcina

short tube pasta, Italian sausages, braised mushrooms, truffle oil, garlic cream sauce.

pizza positano

tomato sauce, mozzarella & provolone cheese, garlic, roasted tomatoes, fresh basil and oregano.

dolce/dessert

limoncello

limoncello flavor truffle served chilled

**Pair this menu with our house wine for \$7 a glass
(chardonnay, merlot, cabernet sauvignon Lodi county CA)**